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Garlands**

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how to style them

We chat to:

Gulnaz Mitchell

Amy Swann

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Image courtesy of Amy Swann Image by Andrea Pennington Photographer

“Fashion is not something that exists in dresses only. Fashion is in the sky, in the street, fashion has to do with ideas, the way we live, what is happening”

Coco Chanel.

ISSUE 24

Wedding Cakes & Sugar Flowers

THE FASHION INSPIRATION ISSUE

A Picture Book of Cake Design

This issue we explore how fashion influences cake design. We look at the inspiration behind the cake and show you how you can design your cake linked to the Bride's dress and the fashion world.

Amy Swann continues with her 'Art to Cake' series, thanks go to Amy for her beautiful 'Bandeau D'Amour' and garland cake on our front cover. Find out how to put together a garland on page 40.

Zuhair Murad, the Lebanese fashion designer, has inspired our exclusive collaboration of 20 international cake designers, organised by Gulnaz Mitchell of Heavenly Cakes 4 You on page 44.

Three of our exclusive tutorials; Charlotte Tyson of Sugar Ruffles (page 76), Natalie Porter of Immaculate Confections (page 82), and Claire Corbett of Windsor Cakecraft (page 88), have also been inspired by Zuhair Murad's wonderful creations and designed beautiful wedding cakes linked to Zuhair's gowns.

OUR NEXT ISSUE, on sale 12 November, is Party Cakes magazine 'Christmas Issue 25', we have 'contributors favourite recipes', pages of design ideas, tutorials, more interviews and we welcome a new contributor, the fantastic Rhu Strand of Pimp My Cake. Make sure you don't miss a copy! You can subscribe for just £16.80 with our special offer on page 65.

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Paul Yeardley, Warners Group Publications plc,
West Street, Bourne, Lincs PE10 9PH

Printed in England by Warners Midlands plc

Cake Craft Guide - Wedding Cakes & Sugar Flowers

is published by Anglo American Media Ltd.
Registered office: The Maltings, West Street,
Bourne, Lincs PE10 9PH
ISSN 1747 9142

Copies of the Cake Craft Guides

Party Cakes Issues 9, 10, 12, 13, 16, 17, 20, 21, 23
Wedding Cakes & Sugar Flowers Issues 8, 11, 14, 15, 18, 19, 22 are
available from the address below at a cost
of £4.95 each (UK) and £6.95 each (overseas).

Annual 4 issue subscription UK - £16.80

(see page 65 for special offer)

Overseas rates:

£24.50 (Europe & Eire) and £27.00 (Rest of World)

Subscription enquiries and back issues

Anglo American Media Ltd, West Street, Bourne,
Lincs PE10 9PH. Tel: 01778 395162
subscriptions@warnersgroup.co.uk or
www.cake-craft.com

Annual 12 issue subscription to Cake Craft & Decoration

UK - £35.00 incl postage

(see page 94 for special offer)

Europe and Eire

£57 incl airmail postage

Rest of the World

£73 incl airmail postage.

For US and Canada subscriptions

Toll Free 1 877 363-1310

or visit www.expressmag.com

Subscription cost in US \$120/ Canada Can \$138

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Cake Craft Guide Issue 25

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**NEXT
ISSUE!**



ON SALE 12TH NOVEMBER 2015

Please email your favourite celebration
cake images to Melanie if you want to see
your work in print!

DESIGN IDEAS

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Pages of beautiful cakes showing fabric effects; bows, pleats, lace, billowing, smocking and ruffles
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Our Cover

A big thank you to Andrea Pennington Photographer and Amy Swann for our fabulous cover image.

Wedding Cakes

& sugar flowers

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We welcome a new contributor, Claire Corbett of Windsor Cakecraft and we love her Zuhair Murad inspired design using wafer paper

ISSUE 24

REGULARS

65 NEVER MISS AN ISSUE!

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to our sister magazine, **Cake Craft and Decoration** brings you fantastic designs and step by step projects, news from around the cake world, exciting giveaways and much more every month

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Our talented contributors contact details



Fabric Effects

In this section we show you how you can create fabric effects on cakes. Taking elements of the Bride's wedding dress or the fashion world in general, drapes, lace, billowing, smocking, pleats, ruffles and bows can be portrayed in cake design. Use the images as your inspiration and learn from our designers how to incorporate these techniques into your design.

See page 15 at the end of this feature on how to make this ruffle skirt!



JENNYS HAUTE CAKES



JENNYS HAUTE CAKES



Leanne Perrins
Dress by Claire Pettibone

Image by Ross Harvey Photography



BEN THE CAKEMAN



SUGAR RUFFLES



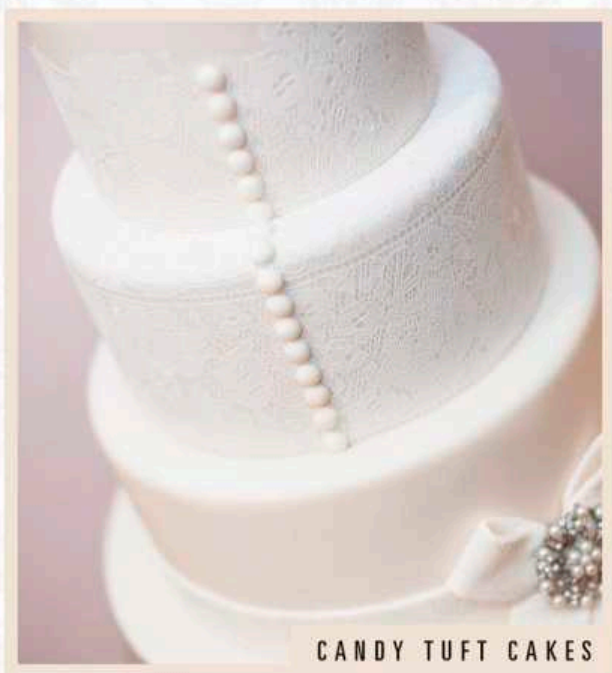
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Wedding cake with lace
brush embroidery inspired by
the bride's wedding gown,
with sugar flowers inspired by
the bridal bouquet/displays -
Homebaked Heaven.

Image by Wooden Hill Images



HOMEBAKED HEAVEN



CANDY TUFT CAKES



Image by James Burke Photography

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HOMEBAKED HEAVEN



EVA SALAZAR



Elegant style influenced by a 1950s wedding dress with delicate bow detail, enhanced with a floating lace royal iced collar, giving a 3D effect - inspired by the Bride and Groom's textured invitations/table plan setting, finished with hand-moulded delicate ivory sugar roses to complement the bride's bouquet - Kim Compton.





SUGAR RUFFLES



SWEET AND SWANKY



Image by Studio 306



Image by Studio 306

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SWEET AND SWANKY



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JEANNE WINSLOW



EVA SALAZAR



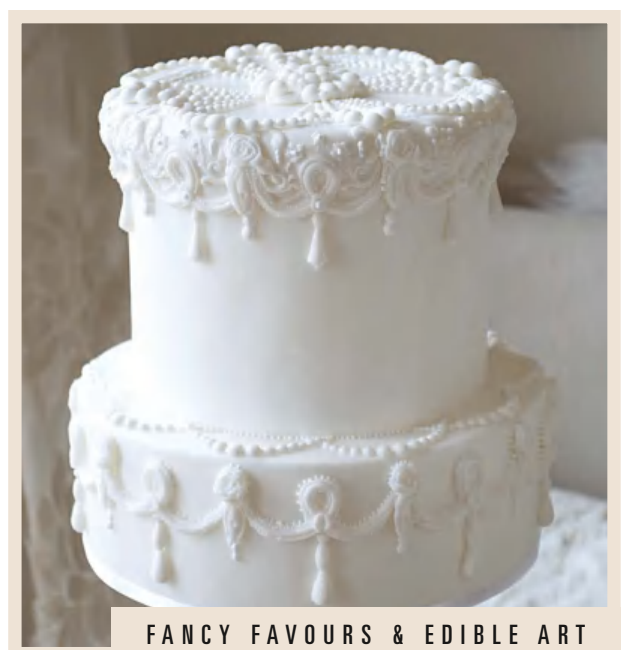
DANIELLE GOTHERIDGE



BEN THE CAKEMAN



CAROLINES CELEBRATION CAKES



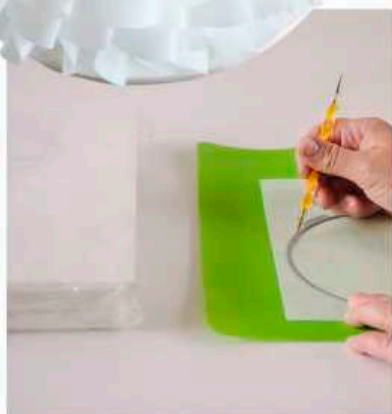


Ways to Make Ruffles

by Jenny's Haute Cakes

You will need

O-grade wafer paper
Scissors
Piping gel
Vegetable oil
Brushes
Circle to trace
Small ball tool to trace line
Sterilized straight pins



1 Trace a circle on the smooth side of the wafer paper with a small ball tool or back of a paintbrush. Then cut out the circles.



2 Lightly brush the back of the paper (bumpy side) with oil to make it more flexible. Leave part at the top dry so you can glue it.



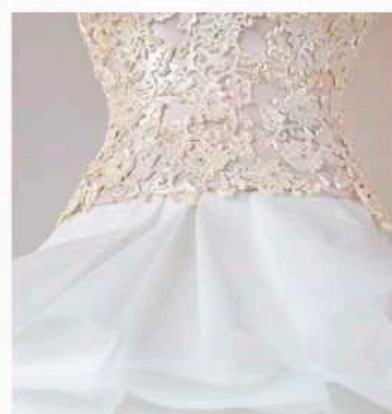
3 Starting from the bottom, for the most fullness, I fan folded the paper. Toward the top I folded each side toward the center like a burrito.



4 Apply piping gel inside to hold the fold together and on the back to attach to the fondant covered cake.



5 Starting at the bottom and working around the cake in layers, use a sterilized straight pin to secure the ruffle in place while the piping gel dries.



6 Overlap rows like shingles. Remove pins in the lower ruffle as you add the next layer. At the top, slide the ruffle under the fondant of the bodice.

The Asian Influence



IZZYS CAKES

Using the rich colours of Asian fabric and jewels, our designers have captured the beauty of the Far East. Be bold in your design and let your imagination run wild!



De Akzz Photography de_akzz@rocketmail.com

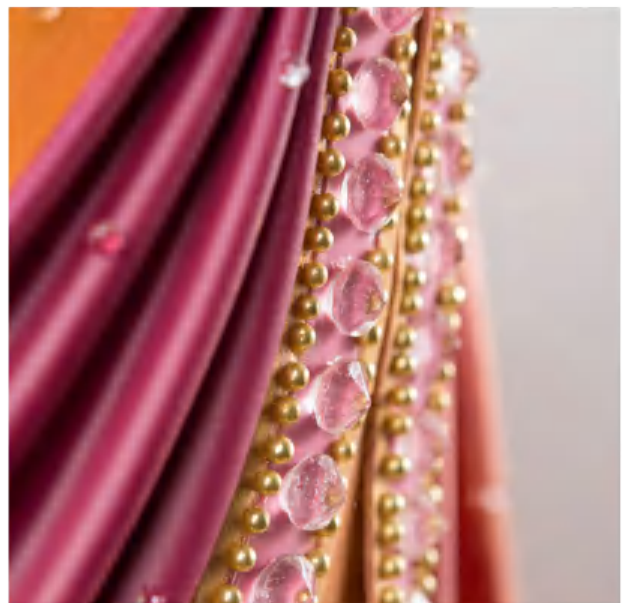
JEANNE WINSLOW

*Kachnar Goddess.*

This cake was created for the Elegant Indian Fashion Collaboration which comprised of 44 talented cake artists from across the globe to celebrate the beautiful and sophisticated designs of Indian fashion.

The flowers, made of gum paste, are the blossoms of the Indian orchid tree, also known by their Hindi name, kachnar.

The cake is two extended tiers and a modified separator covered in orange, rose gold and draped magenta fondant standing 24" tall. A 50/50 mix of fondant and modelling chocolate was used for the trim ribbons that are adorned with isomalt gems and dragees. The strung jewelry beads are made of isomalt and gum paste was used for the hand cut scroll work and brooches. The side drape is made from a gelatin mixture that I made to stay pliable allowing it to hang like fabric. I hope you enjoy it as much as I did making it - Jeanne Winslow





My cake is inspired by a beautiful bold pink saree with blue, purple and gold detailing. The colours instantly stood out to me so I wanted to make this the main focus of my cake. I incorporated the colours using a few different techniques. I made the sugar roses and filler flowers to match the detailing on the fabric, I then painted the top and base tiers using a gold lustre, the middle tier was first white and was coloured with layers of pink airbrush colour and I also added a speckled effect which was applied using an old paintbrush. I really enjoyed working with such a bold colour palette!

- Laura Loukaides.





Asian floral influence – detailing a hand-painted Lotus flower (native to the Hindu religion), outlined delicate royal ice piping, enhanced with edible pearlescent paint, hand-painted – Kim Compton.





HOMEBAKED HEAVEN



Aesha - decorated with royal icing piping inspired by Mehndi/henna designs, which often include hibiscus flowers, hence the sugar one top - Homebaked Heaven.



The style of this piece was inspired by the timeless beauty of traditionally dressed Japanese ladies, particularly as portrayed in the popular dolls and figurines of Geisha and princesses. The backdrop is based upon a photo of the iconic Mount Fuji, rising from a sea of cloud and rock. The bust was constructed on a 10x20" board with a metal central and two lateral supports, rice krispie treats then sculpted and covered entirely in fondant and painted. The florals, torii and headdress were made from gumpaste then dusted and painted, and wooden skewers used to attach them to the piece.

A Touch of Shimmer

Glitter, sequins, beads, jewels and metallic can be shown to great effect on wedding cakes and linked to the Bride's dress. See how our designers have used these techniques on the following pages to create stunning cakes.



FANCY FAVOURS & EDIBLE ART



FANCY FAVOURS & EDIBLE ART



Image by James Buckle Photography

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CAKES BY KRISHANTHI



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Melissa-Joy: Art Deco style wedding cake decorated with piped and gilded beading inspired by the bride's Jenny Packham "Joy" wedding gown - Homebaked Heaven.



HOMEBAKED HEAVEN



THE SWEET SIDE



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EVA SALAZAR

SUGAR RUFFLES



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INTRICATE ICINGS



EMMA JAYNE CAKE DESIGN

The Designer Collection

Zuhair Murad inspired our exclusive collaboration but in this section we also pay homage to great designers such as Dior, Alexander McQueen and Vivienne Westwood; elegant cakes incorporate top designers' 'signature work' the late, great Alexander McQueen's 'Savage Beauty' collection is the inspiration for this cake. Intricate edible gold, pearl and silver beading contrasts beautifully with the simplicity of graceful pure white sugar bird wings. We salute the work of this talented designer, Victoria Made.



VICTORIA MADE



Blue Rococo Wedding Cake - An extravagant wedding cake in a duck egg blue with Rococo influenced flourishes and picked out with gold detail. Touches of black and the pale pink sugar flower add to the 'over the top' styling - Victoria Made.



VICTORIA MADE





'Papillon' is a design inspired by an Amato Haute Couture Dress, decorated with sugar butterflies, piped and lustrated beading to reflect the beading on the dress then crowned with a stylised sugar magnolia - Homebaked Heaven.



HOMEBAKED HEAVEN

CAKES BY KRISHANTHI



Image by Eddie Judd Photography



Image by Eddie Judd Photography

Monique Lhuillier designs capture the essence of sophisticated luxury by provoking femininity, allure and glamour that have made her renowned in the world of design. Monique's innate sense of style is prevalent throughout her bridal and ready-to-wear collections - The Cake Whisperer



CAKES BY KRISHANTHI



THE CAKE WHISPERER

THE DESIGNER COLLECTION

I made this cake for 'The Red Carpet Collaboration'. This collaboration is all about celebrating the genius behind the stitches and sketches by transforming fashion into cake!

My cake is inspired by a Givenchy dress worn by Anne Hathaway 2011

I wanted to recreate the small pleats all around the cake and I inserted a part of the corset on the 2nd and 3rd tier all the jewels are hand made, I added gardenias and string of pearls succulent - Sweet Janis.

SWEET JANIS



LAURA LOUKAIDES

This cake was inspired by a beautiful Giambattista Valli gown which features lovely deep purple ruffles, fabric blossoms and a delicate lace pattern which I re-created using a floral stencil and a pearl airbrush colour - Laura Loukaides.



THE CAKE WHISPERER



Image by Art and Soul Photography

INTRICATE ICINGS

This cake has been inspired by two designers: A graduate of l'Ecole Supérieure des Arts et techniques de la Mode in Beirut, Krikor Jabotian's designs are all about glamour. His gowns are theatrical intricate designs, guaranteed red carpet presence!

Giambattista Valli is an Italian fashion designer. He is from Rome. His collections, both ready to wear and Haute Couture are presented annually during the Paris Fashion Week. Giambattista says 'books are his opium' and lists his passions as India, Japan, Kurt Cobain's ultimate concert and Pontormo's red paint - Intricate Icings.



DANIELLE GOTHERIDGE



Named after European socialite Marchesa Luisa Casati, Marchesa is the brainchild of Georgina Chapman and Keren Craig. The duos' modern, glamorous eveningwear is a firm favourite with the A-list, and signature hits include sensational floor-length gowns and feather-sprayed cocktail dresses - Intricate Icings.



INTRICATE ICINGS





FANCY FAVOURS & EDIBLE ART



Floral Fantasy

By linking the Bride's bouquet to the cake you allow the flow of design to follow throughout the wedding. You could also have a headdress, see Amy Swann's 'Bandeau D'Amour' on page 40 as shown on our wonderful cover image.



HOMEBAKED HEAVEN



HOMEBAKED HEAVEN

Blush: decorated with sugar flowers inspired by bridal bouquet and boutonnieres, including sweet peas, blush pink David Austin rose, rosebuds and snow berries, with royal icing piping to reflect the sugar flowers - Homebaked Heaven.



BEN THE CAKEMAN



LAURA LOUKAIDES

This design was inspired by a lovely bouquet which was decorated with beautiful pearls, feathers and stunning white roses. I made each leaf, bud, blossom, rose and pearl individually by hand and piped simple feathers on each tier of the cake using royal icing - Laura Loukaides.



CANDY TUFT CAKES



Dress by Claire Pettibone



BEN THE CAKEMAN





From Art to Cake

We continue our Art to Cake series with Amy Swann,
Amy featured in Wedding Cakes & Sugar Flowers issue 22

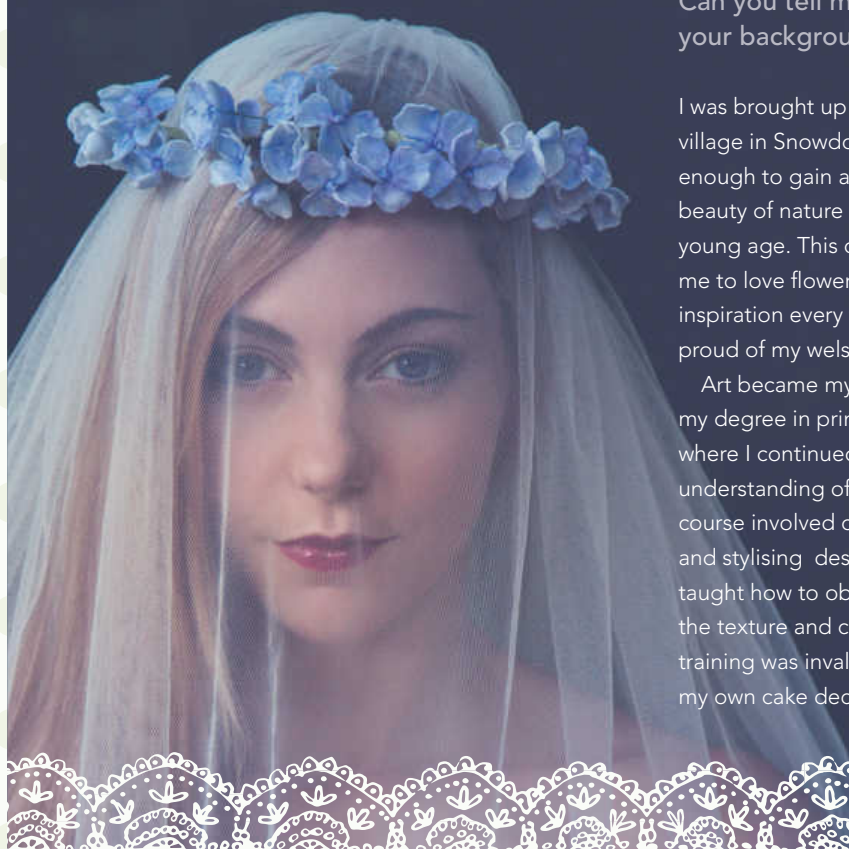


“I used to teach Art and Textiles at secondary level, I encouraged my students to experiment by transferring skills and find inspiration from anything they see as beautiful to develop a unique style”

Amy has drawn the illustrations featured on these pages.



Amy, thank you once again for an amazing front cover image, your designs are simply stunning.



Can you tell me a little about your background?

I was brought up in a pretty little village in Snowdonia and lucky enough to gain an awareness of the beauty of nature at its best from a very young age. This definitely inspired me to love flowers and I still find inspiration every time I visit, I am very proud of my welsh roots.

Art became my passion and my degree in printed textiles is where I continued to develop my understanding of flowers. Most of the course involved drawing, painting and styling designs for print. I was taught how to observe and respond to the texture and colour of flowers. This training was invaluable in developing my own cake decorating style. ►

Image by Andrea Pennington Photographer

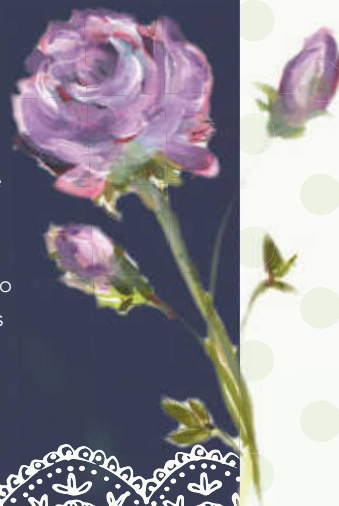




Image by Andrea Pennington Photographer

What or who inspires you?

I am inspired by so many things its difficult to pinpoint a particular aspect. It could be a painting, a beautiful old plate an image that flashes up on my computer as I am researching themes or even a little bunch flowers my daughter picks for me.

I used to teach Art and Textiles at secondary level, my philosophy was not to pigeonhole a creative discipline. I encouraged my students to experiment by transferring skills and find inspiration from anything they see as beautiful to develop a unique style. I would say my work reflects this ethos.

What advice would you give to a cake designer starting out?

Its important to start by ensuring a balance of basic technical ability and creativity to find a unique style. There are lots of exciting cake makers around who offer excellent courses. You need a strong grounding as in anything creative, learn the basics first. It's also about self-confidence and a knowledge of your subject.

I would also advise to develop a unique style. This is why my work has been noticed, I make flowers as I see them – just like painters would respond to the same subject differently.

Its important to recognise that everything takes time. My whole life has been about being creative and a lot of hard work leads me on my journey, my ideas evolve daily.



You studied printed textiles, how has this helped you with your cake design?

Drawing and painting flowers every day gave me an understanding of their structure by observing the layers the textures. I found my own style which is what I translate directly into three dimensional form. People often comment on the fact that my sugar flowers look like my drawings. The most important skill I was taught was an understanding of colour and tonal values which is a key aspect of my work.

What are you working on right now?

I have some exciting creative collaborations coming up, I love being part of a team of like-minded people who create magic when they come together. I have recently sent some work to Austria and I am also working on a project with an American magazine.

The wedding season is in full swing so always busy with commissions.

What are your future plans, Amy?

I would love to work on a book which gives a little insight into my work. I am passionate about each stage that leads me to a final piece and to showcase the processes would be amazing and hopefully a bit different.

I would also be really keen to put an exhibition together celebrating cake art as a craft which in my mind should be recognised in its own right in the creative world.

I always strive to collaborate, challenge and develop my style so who knows what's next.



Image by Paul Johnson Photography

Creating a Sugar Flower Garland

as featured on our front cover

1. Begin by constructing a wire base two inches smaller than the circumference of the top of the cake and wrap with florist tape covering the circle completely.
2. Assess the surface area and decide roughly how many flowers will be needed to fill the space, this will depend on the scale of your chosen flowers.
3. Begin by making a collection of sugar flowers of varying sizes and colours depending on the look that you desire. Ensure that you make plenty of foliage to fill the spaces in between.
4. Make sure that the flowers have long wires, this will make it easier as you bind them together at a later stage.
5. As you complete various flowers start grouping them together into small posies.
6. Leave some of the larger flowers and a collection of smaller flowers loose to dot in amongst the small posies to be added when assembling the garland.
7. Bind the posies together with a length of wire and then reinforce the bunch with florist tape.
8. Start constructing your final arrangement by binding the posies onto the base securing each one with florist tape. Ensure that there is a balance of scale and texture as you work your way around the garland. Try alternating flowers to keep a nice rhythm to the design.
9. Bind the loose flowers straight onto the wire base to fill the gaps. If necessary make some more to ensure that the garland is full.
10. When you are happy with the design use wire hooks to secure the garland onto the cake leaving an even border around the edge. 

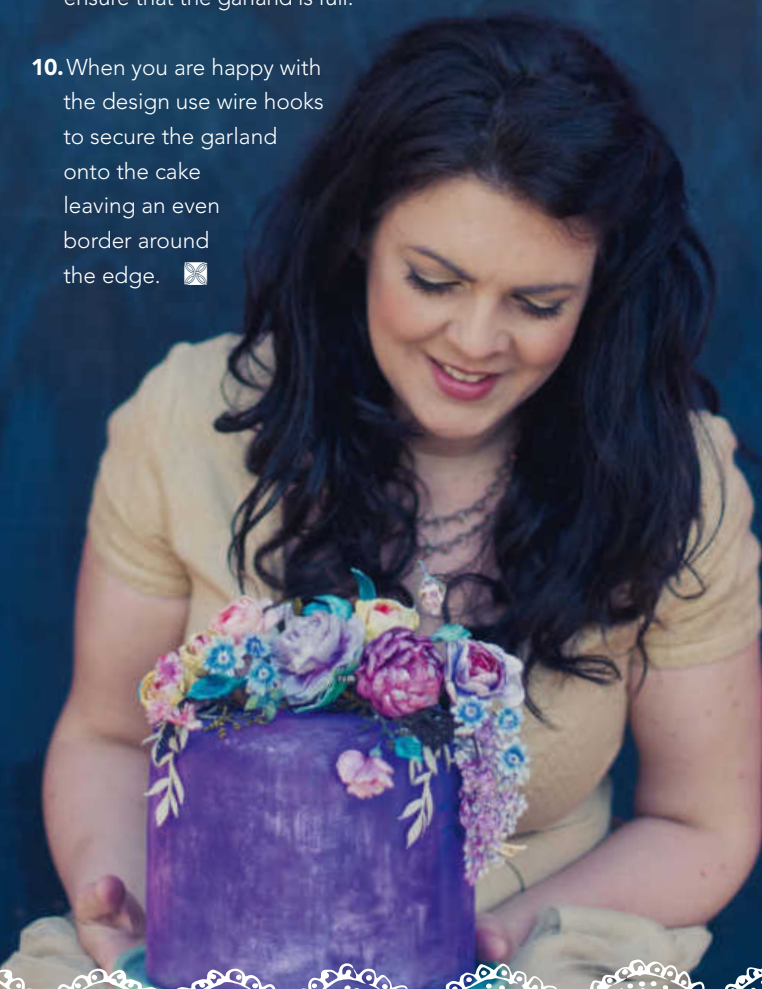


Image by Lowri Pendrell Photography

Jewel of the Middle East

ZUHAIR MURAD is the embodiment of Middle Eastern glamour, fashion and design. His unique creations define exuberance and beauty and have made their way towards podiums, boutiques and personalities.

Designer Zuhair Murad grew up in Baalbek, Lebanon. Since his childhood, he always dreamt of evading to a world of fantasy. He started sketching dresses at the age of ten, quoted as saying *"I don't recall a day in my life without a pen in my hand!"*

ZUHAIR OPENED his first atelier in Beirut, in 1997, catering to a growing private clientele.

During 1999, Zuhair celebrated his international debut at the Alta Roma Fashion Week, following an invitation from the Camera Nazionale della Moda.

By 2001 Zuhair presented his couture collection for the first time during Haute Couture Week in Paris.

In 2005, Zuhair debuts the first 'Zuhair Murad Ready-to-Wear Collection', a more simple – yet still aesthetically glamorous – contemporary line designed to meet the expanding needs of his clientele.

In 2007, Zuhair inaugurates his Parisian "Maison de Couture" in the heart of the Triangle d'Or on "François 1er" Street.

In 2012, the Zuhair Murad Fashion House relocates to a new, eleven-story building in Gemayze, in the centre of Beirut. The majestic space houses not only the corporate offices also the heart of the Zuhair Murad Design Studio, including designers, pattern makers, tailors and embroidery experts.

The supervisory board of the Chambre syndicale de la Haute couture in Paris elects Zuhair Murad as a new guest member to the Haute Couture calendar.

Zuhair Murad has since opened Couture Salons and a Design Workshop in Paris, seen as an extension to his Fashion House in Beirut, the ground floor of the showroom is dedicated to ready-to-wear collections and the upper floor displays the couture and bridal dresses.

Zuhair Murad Exclusive Collaboration

Gulnaz Mitchell of 'Heavenly Cakes 4 You' organised the following collaboration of 20 International Designers. Inspired by Zuhair Murad's wonderful creations, each one has designed an exclusive cake. You will see how Zuhair's designs have been portrayed perfectly in these cake designs on the following pages, the rich colours, the shimmer, the sparkle, the fashion fantasy.

And Thank you...

Wedding Cakes & Sugar Flowers magazine would like to thank Zuhair Murad for agreeing to this wonderful collaboration. For more of Zuhair's creations go to www.zuhairmurad.com

Andree Zovighian, Communications Manager at Zuhair Murad, for her patience with all of the emails flying back and forth, to the 20 International Artists for their huge talent and skills and finally to Gulnaz Mitchell as none of this would have been possible without the incredible organizational skills of Gulnaz, it has been a pleasure to work with you.

We hope you enjoy these pages as much as we enjoyed working on this exclusive collaboration.



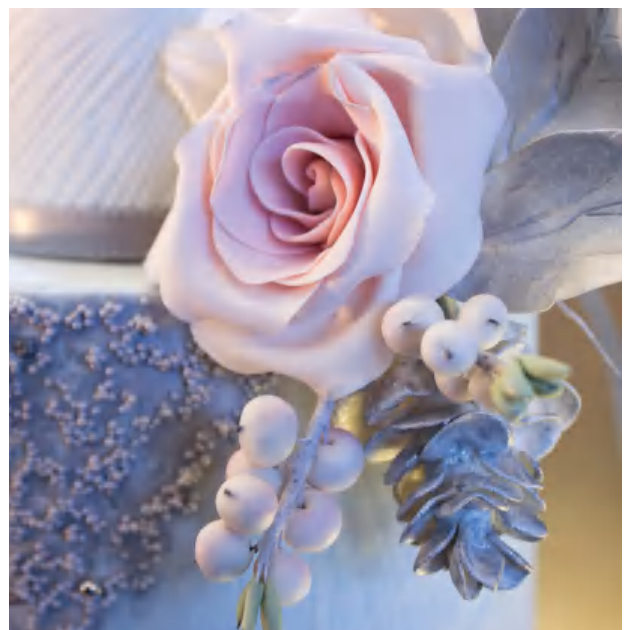


| BARBARA LURASCHI - SWEET JANIS |



My cake is inspired by a Zuhair Murad dress from the 2013 Haute Couture Collection

The dress colour reminds me of winter, so I decided to decorate the cake as if it were for a winter wedding. I made a total silver tier in contrast with three light grey tiers decorated with sugar beads and small pleats. I added a light pink rose, snowberries silver leaves and a small larch cone.



www.sweetjanis.com



| CALLI HOPPER - CALLICIOUS CAKES |



My design theme is baroque, which typifies the gold, black and white.

I've added a feminine touch by adding grey ruffles to base tier along with a baroque sugar high heel shoe and gold sugar rose and leaves. The top two tiers are hand painted. The elements I used from the inspiration was the baroque motif on bodice. On either side of bodice is an angel, so used that as a stand alone tier on top. I incorporated the shell too with some texturing on second base tier.



www.facebook.com/callicious



| DINA NAKAD - MIETTES |

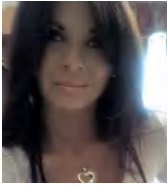


Zuhair Murad is one of the world's best Fashion Designers; he is an iconic figure here, his home country of Lebanon.

I had the pleasure of visiting his Fashion House in downtown Beirut; the space is modern, elegant and sophisticated just like his amazing creations. I chose a wedding dress from his Spring/Summer 2014 collection because this dress is like a dream: hundreds of blossoms adorn the dress, some big, some small but all in perfect harmony. It is a fairytale dress, making a bride feel like a true princess!



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| ELLI RICCI |



I wanted to create a very summery and pretty feel to the cake, with simple flowers and roses.

I tried to emulate the flowers on the dress with pink hydrangeas and petals attached behind. The white flowers are simple maple leaves, wired together with a gold centre to match the maple leaves on the dress. The roses at the top of the cake reflect the elegant flow of the dress.



www.facebook.com/elliricci



| GULNAZ MITCHELL - HEAVENLYCAKES 4 YOU |



My cake is inspired by Zuhair Murad's dress from his Fall/Winter collection "Winter Rhapsody".

This collection is inspired by all-white winter magical and mystery scenery.

I used different techniques and materials on my cake, from fondant and gumpaste to wafer paper and royal icing. The cascades of wafer paper gave this magical look of winter frost and snow on the bottom tier of the cake alongside with some fondant texture which I made using pearls. I finished the cake by brushing the lustre pearl dust which gave this icy cold and luxurious look.

I have exotic orchids as statement flowers, because they represent luxury, perfection and beauty – exactly what comes to my mind when I see Zuhair Murad's creations. I also added some tree branches covered with snow and frost by using wafer paper thereby following the inspirational dress and the idea of an all-white winter.



[www.facebook.com - Search HeavenlyCakes4YoubyGulnazMitchell](https://www.facebook.com/HeavenlyCakes4YoubyGulnazMitchell)



| HAZEL WONG - HAZEL WONG CAKE DESIGN |



My cake is inspired by Zuhair Murad Spring Summer 2015 Ready to Wear collection.

I love the black sexy lace and color scheme of the flower pattern embroidery at the bottom of the dress of the original Zuhair Murad gown. The overall detailing of the gown is truly amazing! Each tier of my cake has been made to represent the different elements of the dress. I especially loves the black ton-sur-ton effect that has been transformed onto the cake.



www.facebook.com/hazelwongcakedesign



| JESSICA MINH VU - FLORAL CAKES BY JESSICA MV |



I took my inspirations from a design of the Couture Winter Rhapsody Collection, F/W 2009-2010 by Zuhair Murad

What I love to capture of the gown is the dimensional sheen effect with metallic applications on the light grey texture. I used wafer paper dry dipped in dark silver lustre color as the major medium to achieve the textured curves in opposite directions and the tassels added the movements to the design. My floral touches were meant to balance the overall grey silver tone image, to add more life to the cake.



www.facebook.com/floralcakesbyjessicamv



| KERRY MORRIS - EAT CAKE |



I was inspired by all of the absolutely stunning dresses of Zuhair Murad, but settled on this beautiful purple piece as my final inspiration.

Purple has always sung to me, it has been my favourite colour since childhood. I love the clean lines of the bodice which is juxtaposed by the soft and delicate ruffles of the skirt. I wanted my cake to hang as if on a clothing rack so with help from my husband designed and made the frame for the cake to hang in giving it the illusion that it is a dress on a hanger.



www.facebook.com/kiwieat.cake



| LINASARI SUNYOTO - SWEETLIN |



This cake is inspired by the Zuhair Murad's Fall/Winter 2011/2012 Couture collection

The collection was influenced by Chinese and Japanese culture. I hand painted the Chinese phoenix and I used sprinkles for the bow which gave it the velvety look. Traditionally, Chinese phoenix painting always comes with a peony flower so it is the reason I added it on the top of the cake.



www.facebook.com/linasari.sunyoto



| MELANIE BYRNE - THE ENCHANTING MERCHANT COMPANY |



The ethereal qualities of the gown I selected from the SS13 collection are emphasised by:

Soft white sugar blossoms, roses, ranunculus and peonies. These flowers were offset with sugar gold leaves and silver berries. Edible gold and silver sequins were used to replicate the intricate detailing.



www.theenchantingmerchantco.com



I NELI JOSEFSEN - INTERNATIONAL MASTER/TUTOR I



It was a very challenging process to create my cake having chosen this absolutely gorgeous dress by Zuhair Murad Fall/Winter 2007-2008 collection as my inspiration.

I had a few tempting designs but I had to go with one and I found this particular one on the brink of impossible. I came to the decision that I was looking for the possibility to play with more than one or two colours after a couple of days of thought.

My chosen dress gave me the artistic freedom to mix different colours and shades and it was exactly what I was looking for. I am so grateful that this beautiful gown by Zuhair Murad gave me absolutely amazing and enjoyable moments while I was creating my cake.

I have used several techniques and materials on this cake, from fondant to flower paste, royal icing and pastillage. The entire cake was covered with white fondant and then hand painted with edible dry paint and petal dust.



www.facebook.com/neli.josefsen



| NURIA MORAGREGA - CAKE MISTRESS |



Taking inspiration from Zuhair Murad's keen eye for bold styles, this cake conveys the intricacy and delicacy of his work.

Combining handmade edible glitter, quilling and reverse appliqué techniques, the dresses geometric femininity is highlighted. Floral accents of colour inspired by Lina Verber's work bring life to the textured monochrome palette.



www.cakemistress.co.uk



| PAULINE PO SOO - PAULINE BAKES THE CAKE |



My piece was inspired by a one-shoulder ball gown with cherry blossom embroidery from the Zuhair Murad Fall Winter 2012-2013 couture collection.

During my research on this dress, I discovered that this collection was inspired by the Chinese Empress Wu Zetian, who interrupted the illustrious Tang Dynasty through the founding of her own dynasty, the Second Zhou. The Empress was renowned for her remarkable beauty whilst ruling with an iron fist. I decided to use the Yaezakura (multi layered cherry blossom) rather than the five petal variety as the feature sugar flowers on top of my cake as they are not only gorgeous and delicate looking but being known as a symbol of strength, they represent the inspiration behind the collection most aptly. The top tier is ivory fondant decorated with fondant lace appliqué embellished with sugar beads, sparkling sugar and non toxic glitter in red, pink and black whilst the middle tier is black fondant textured with a ruche effect. The bottom tier is ivory fondant decorated with sugar lace in deep red.



www.paulinescakes.com



| ROSE DE GUZMAN-WARNICK - COUTURE CAKES BY ROSES |



My inspiration board was bold and beautiful.

I opted to use red Satin Ice fondant and copper gel colour to achieve a custom colour unique for this design. I used tall tiers to project "runway" elegance with clean lines and bold details in gold. Movement was mimicked on the bottom tier with the use of lightly ruffled fondant and lace embossing with a brush of gold.



www.facebook.com/couturecakesbyrose



| SHAWNA MCGREEVY - MCGREEVY CAKES |



I fell in love with the dress I used as my inspiration, upon sight.

I really wanted to capture the all white, classic romance the dress exudes, and I tried to keep the cake design centered around "simple elegance".

This piece was made using a few different sized rose and leaf molds, rice paper for the skirt on the bottom tier, and wafer paper for the crown rose.

While I wanted to keep the traditional white-on-white aspect of the design, I did highlight the "applique" with a subtle silver lustre dust, as well paint the same onto the edges of the wafer rose.



www.mcgreevycakes.com



| SHERIN RIZWAN - CAKES EN VOGUE |



My Inspiration is based on a party dress of Zuhair Murad.

Wedding Cake with florals based on the evening dress with "M" as topper, paying tribute to Murad for his contribution to design. Murad's designs are basically inspired from motifs from Mediterranean origin and he uses lot of pearls and sequins to create the elegance. I tried to pick this motif designing style on my cake with florals of similar colour themes from his dress decorated with edible pearls as seen in his designs.



www.facebook.com/cakesenvogue



| TANYA HALAS - CAKE HEART |



My Zuhair Murad inspired piece is dressed in dragees, diamond, oval and round sequins.

Individually placed, painted silver and palest metallic blue. I chose this design as I was drawn to the sleek, glamorous, sophisticated, industrial shimmer.



www.facebook.com/cakeheartcustomcakesandcupcakes



| VEENA AZMANOV - VEENA'S ART OF CAKES |



My piece is the Teal & Gold from the Spring Summer 2010 collection.

I tried to incorporate the things that inspired me most of this dress.

The long slender and sleek gown feel with the tall tiers.

The satiny; two tone teal color that looks green/blue - with the lustered teal/ green fondant.

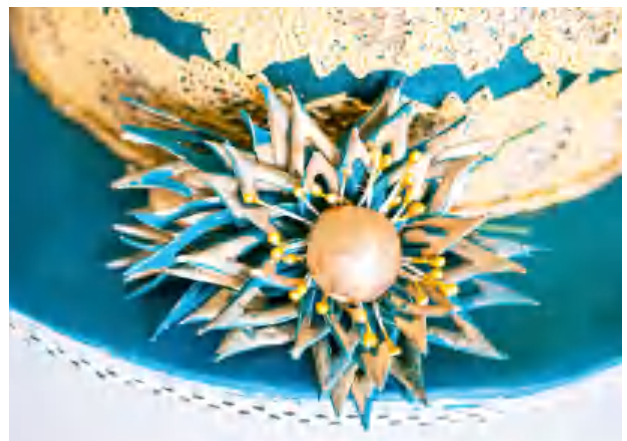
The contrast of the gold against the teal.

The pattern from the waist down the front was very unique and I chose to make that the center of the dress.

The top reminded me of lace fabric which I added to the bottom tier and highlighted the leaves.

I took the two tone fabric effect to the fantasy flowers as well, by making them teal and adding gold highlights.

I truly enjoyed working on this piece.



Thank you so much Wedding Cakes and Sugar Flower Magazine for asking me to work on this collaboration. A special thanks to Gulnaz for all her hard work in putting this together. She has been truly inspiring.

www.veenasartofcakes.com



| VIOLET LIN TRAN - THE VIOLET CAKE SHOP™ |



I was immediately attracted to this Zuhair Murad design because of its bold contrasting colours as well as the whole composition and feel of the piece.

This piece had a regal yet vibrant, youthful feel to it. I really wanted to convey those elements in my cake so I went with a very tall design with a mix of square and round tiers to give the modern, youthful feel. The bottom tier is made using my signature stylized wafer paper roses, all coloured by hand. I used a slightly different stylized rose for the rest of the tiers, I decided to swirl the centres and mix with the petals used on the rest of the roses. I think the combination lent a very vibrant feel to the overall design. For the flow of the skirt, I kept it simple and just added some swirly elements using dark grey quilling under the central roses.



Thanks so much to Gulnaz Mitchell and Melanie Underwood for inviting us to collaborate.

I took the two tone fabric effect to the fantasy flowers as well, by making them teal and adding gold highlights.

I truly enjoyed working on this piece.

www.facebook.com/thevioletcakeshop



| YILI BROWN - STARRY DELIGHTS |



I was inspired by the Bridal Collection from Zuhair Murad.

I fell in love with the beautiful ruffles and delicate lacing of the wedding dress by Zuhair. I made wafer paper flowers for the top tier, the delicate lace for the middle tier, then strips of ruffled fondant, separated into sections for the bottom tier, these match the skirt of the wedding dress. 🌸



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Heaven Scent

We chat with Gulnaz Mitchell
from Heavenly Cakes 4 You



What's it like being Gulnaz Mitchell?

I love to concentrate on one cake at the time and I will not stop thinking about the design until I've got some ideas on my mind. I don't do the sketches for my cakes. The whole design idea comes to me while I am working and as long as I have one element, such as the technique or colour I want to have on my cake, I can work around it. My best cake designs usually come under time pressure.



We are here to be nose, where are you from?

I am originally from Russia, Kazan, which is 800 km east from Moscow, where six months of the year it is snow and temperatures drop down to -37C in winter and could be up to 35C in summer. I grew up in "communist" Russia, being a "Pioneer", which was a youth movement operated by the communist party, a very tough period of communist ideology and this probably toughened me up. I moved to sunny New Zealand 13 years ago. ►





Sometimes you can use the most simple molds and tools to create gorgeous cakes. Here I did the same. I've used Wilton Baroque Design Fondant and Gum Paste Mold and extruder for the top tier. I painted with edible gold dust mixed with vodka to give a sophisticated and elegant look.

For the bottom tier I've used ripped-by-hand wafer paper which I've coloured with flower dust mixed with vodka, dried the pieces and then randomly applied to the cake using edible glue'

Who do you admire in the cake world?

I have so many "Cake Idols" which creations I admire so much, Neli Josefsen, Jessica MV, Hazel Wong, Calli Hopper and many others.

Tell us three things you like doing.

I love going to gym and love running, because I'm always conscious about putting on weight. I'm a very hands on DIY person. So I have a very unusual hobby of buying and renovating houses. Of course, I love reading, but can't read for too long, falling asleep. LOL!

Tell us three things you do not like doing.

I hate doing dishes, kids lunch boxes and morning rush to the school bus.

Any tips that you want to pass on to our readers?

Usually very simple tools such as cutters and molds can be used on some of the most amazing cakes. If you are not completely happy with the result never be afraid to redo it, of course, if you have time.

Finally, tell us your future plans!

My plans are very simple, just keep doing what I love to do and concentrate on one cake at the time, try different techniques, new materials and tools.

Can we ask...do you live alone?

I am married and I have three beautiful children, two girls and a boy, who keep me very busy. Also we have a tabby cat called Seraphina which we brought from the local SPCA and a cockatiel named Squeaky who loves only me and thinks I am her Mumy.

Have you always been into cakes?

Never! Only to eat them! I attribute becoming a cake addict to my children - my eldest daughter was diagnosed with Coeliac disease (gluten intolerance) when she was three. It was hard to find Gluten Free treats in NZ, so I decided to bake cakes myself.

How would you describe your style of cake decorating?

Bright, happy, warm and colourful – this is my signature style. It's how I see and feel it and I want people to feel it too. There should be no sadness in sweet sugar creations.



Phalaenopsis/ Moth Orchid Flower

by Gulnaz Mitchell.

1. Make a tear drop using a gumpaste and insert 26 wire gauge dipped into edible glue. Dry overnight.
2. Roll the gumpaste or flowers paste on your groove board.
Cut:
 - two wide petals of the orchid
 - three narrow petals of the orchid
 - one the middle part/throat of the orchid.
3. Vein petals using the veiners. Frill the petals using the ball tool.
4. Dip 26 wire gauge into edible glue and insert into the petals. Dry overnight.
5. Using a ball tool form the throat of your orchid.
6. Apply edible glue on your tear drop and glue it into a throat of your orchid. Dry overnight.
7. Dust the throat of the orchid using Fuchsia and African Violet colour dusts mixed together.



8. Slightly dust the petals of the orchid.
9. Assemble petals around the throat of the orchid using the flower tape. Start with wider petals on opposite sides from the throat. Then add one narrow petal on the top of the orchid and two narrow petals on the bottom of the orchid.

Voila, your moth orchid is ready!



Royal Romance

Wedding Cake by Wayne Price

A regular contributor to Cake Craft Guides and Cake International Judge, Wayne Price specialises in royal icing. Wayne has taken elements of Kate Middleton's wedding dress to create this beautiful wedding cake

Bottom tier inspired by skirt lace.

Flowers inspired by Kate's bouquet.

Top tier inspired by bodice lace.

Middle tier inspired by waistline pleats.

Image by Tony Fanning Photography



Created exclusively for Wedding Cakes & Sugar flowers by Melys Cake Design | www.melyscakedesign.co.uk

KATE MIDDLETON

Kate's wedding dress, designed by Sarah Burton of Alexander McQueen, was made of ivory and white satin gazar.



You will need

White fondant
 12" drum for base
 Sharp knife
 Cake side smoother
 10" cake / dummy
 8" cake / dummy
 6" cake / dummy
 500g icing sugar
 16-18g Meriwhite / Albumen powder
 Scribe and modelling tools
 Piping bags
 No. 2 writing tube
 Artist's paintbrush
 Edible glue
 8 cake dowels
 30 gauge green flower wire
 Small white stamens
 Green florist's tape
 White and Green flower paste
 Assorted small flower cutters
 Small leaf cutter
 Foliage green colour dust
 Soft artists brush for dusting

Kate's Bouquet, by Shane Connolly & Company, was a shield shaped wired bouquet of lily of the valley, sweet william and hyacinth with myrtle and ivy.



Royal Icing

Add 500g icing sugar into mixer bowl. Sprinkle 16-18g meriwhite (or Albumen powder) over. Turn on mixer low speed to mix dry ingredients together.

Add 90-100ml water.

Allow to mix on a low speed for 5-6 minutes.

Spoon into a bowl and cover with cling film to prevent drying out.





1 Cover a 12" drum with white fondant. Smooth with cake smoother and trim edge with a sharp knife. All white to suit Kate's dress.



2 Cover three tiers with white fondant and smooth with cake smoother.
Bottom tier 10" (250mm)
Middle tier 8" (200mm)
Top tier 6" (150mm)



3 Prepare mix of royal icing.



4 Royal icing mix should be a smooth soft consistency. Not too runny that it would flow but not too stiff so it is not possible to pipe with. Add more water or icing sugar whilst mixing to achieve the correct consistency.



Lace on Front of Dress

5 Hand draw or print out the pattern required for the bottom tier onto a piece of paper to the required size. Mark the pattern onto the bottom tier with a scribe or modelling tool.



6 Put some of the royal icing mix into a piping bag with a number 2 writing tube. Pipe over the marked pattern.



7 Use a damp artist's paintbrush to smooth out any rough piped edges / points. Continue until the bottom tier lace pattern is complete. Set cake aside for later.



Pleats on Waistband of Dress

8 Make an equally divided circular template from paper and with a scribe mark equal points around the top of the middle tier. This will be a guide where to place the pleats so they are all equally spaced.



9 To make the pleats roll white fondant using skewers (or similar) as a thickness guide. This ensures that the rolled icing is all the same thickness.



10 Cut out a pleat template using paper.
Place the template over the rolled-out icing and cut out the outline shape using a pizza cutter or sharp knife.



11 Fold over the edge as shown and apply edible glue to the back of the pleat and the folded edge. Fix the pleat to the middle tier lining up the none-folded edge with the scribe mark on the top of the middle tier cake.



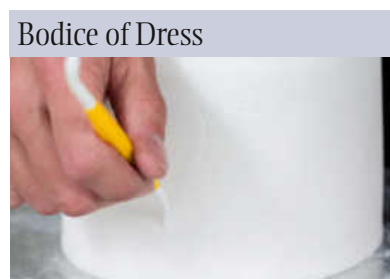
12 Brush the none folded edge with glue and fix the next pleat using the scribe mark on the top of the middle tier cake as a spacer guide.



13 Continue rolling and fixing the pleats until the whole middle tier is covered with equally spaced pleats.
Tuck in the none folded edge of the final pleat under the first pleat and tidy up the join with a modelling tool.



14 The gluing of each pleat will leave a large lump of fondant at the centre of the cake. Cut out and remove any excess with a circle cutter or sharp knife.

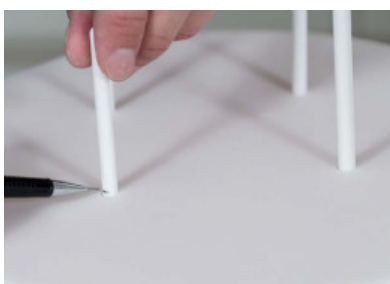


Bodice of Dress

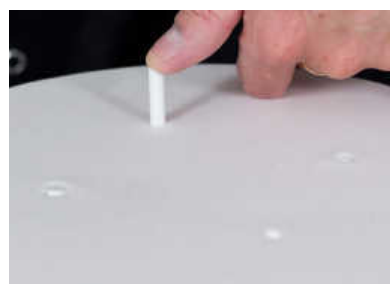
15 Either hand draw or print out the pattern required for the top tier onto a piece of paper. Mark the pattern onto the top tier with a scribe or modelling tool.



16 Using the piping bag with a number 2 writing tube pipe over the marked pattern. Use a damp artist's paintbrush to smooth out any rough piped edges / points. Continue until the top tier lace pattern is complete. Set aside for later.



17 Insert four dowels into the bottom tier and four into the middle tier. Press in until they reach the drum.
Mark the dowel with a pencil flush with the surface of the cake. Remove each dowel and cut to length with pliers or similar.



18 Insert the cut dowel into the cake so the tops are all level.

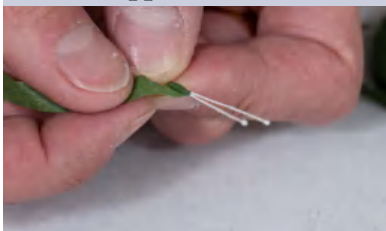


Use different hand pressures for linework and pressure piping leaves / flowers.



19 Using a little royal icing between each tier stack the three tiers making sure the edge spacing is equal all around each tier. Fix white ribbon around the base drum. The top lace pattern is to line up with the bottom lace pattern.

Flower Topper



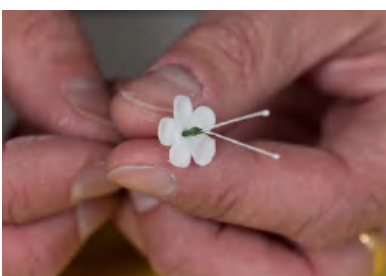
20 Prepare the flower stamens using number 30 green wire. Hook the end and fold a small stamen in half. Squeeze the hooked end over stamen centre and wrap tight with a small amount of green flower tape. For this arrangement approximately 60 stamens are required.



21 Roll white flower paste over a small 'mexican hat' on a flower rolling board. Using plunger cutters cut out an assortment of small flowers of varying shape and size.



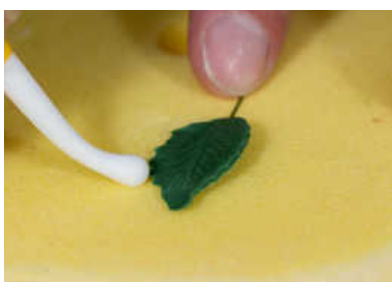
22 Place the cut out flower onto a sponge pad and feather out the edges using a ball tool or similar. Make the edge as thin as possible.



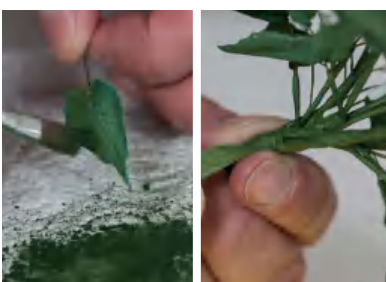
23 Place the cut out flower onto a sponge pad and feather out the edges using a ball tool or similar. Make the edge as thin as possible.



24 Using green flower paste roll out over a groove on the flower rolling board. Cut out a small leaf using a plunger cutter and press the veining pattern onto the paste. Apply a little glue to the end of a 30 gauge green wire and feed the wire into the leaf. Approximately 21 leaves required.



25 Place the leaf onto a sponge pad and feather the edge using a ball tool or similar. Bend the wire / leaf to give character and form. Leave to dry.



26 When the leaves are dry, dust with foliage green dust, using a soft dusting brush. Wire the flowers and leaves together in the required shape / arrangement using green florist's tape.



27 Insert flower pick into the centre of the top tier and insert floral arrangement.



Elegant Beauty

Wedding Cake by Charlotte Tyson

Charlotte shows you how easy it is to adorn your cake with lace sequins, jewels and pretty flowers, matching Zuhair Murad's fabulous gown perfectly.



Photography by Melissa Beattie www.melissabeattie.com



Created exclusively for Wedding Cakes & Sugar flowers by Sugar Ruffles | www.sugarruffles.co.uk

ZUHAIR MURAD - TIANA

Strapless Sweetheart Floral Appliqué Wedding Gown

3D flowers with dragees in centres create leaves - further sequin embellishment underneath the flowers using sequin cake lace mat.



Graduated flowers - top tier completely covered. More spacing on second tier with only a few on the bottom tier (focus on sequins).



Blocks of colour - pink, blue, pink, blue

Very subtle - add shimmer to white flowers to give delicate sheen of colour.

You will need

One 6 inch round cake, prepared and iced in white sugar paste

One 8 inch round cake, prepared and iced in white sugar paste

One 10 inch round cake, prepared and iced in white sugar paste

One 11 inch round cake drum covered with white sugar paste

Plastic dowels

Ribbon

White original cake lace mix by Claire Bowman

Sequins cake lace mat by Claire Bowman

Cake lace spreading knife by Claire Bowman

Snowflake lustre dust

Pale pink lustre dust

Needle tool

Ruler

White flower paste

5 Petal flower cutters small and medium size

Foam flower former

Royal icing

Dragees

Stand mixer

Silicone plastique putty mould making kit

Small jewels

White modelling chocolate

Preparation

Dowel and assemble the three tiers on the cake board. Wrap the ribbon around the cake boards and secure with double sided tape.



Making Cake Lace Sequins



1 Carefully measure out 50ml of water and pour into a stand mixer.



2 Add four tablespoons of part A powder from the Claire Bowman cake lace set. Mix on high for 2 minutes.



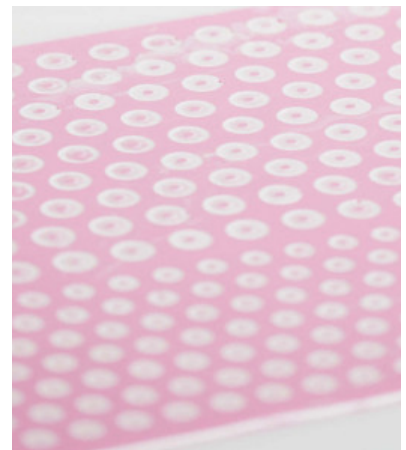
3 Add half a teaspoon of Part B liquid from the Claire Bowman cake lace set.



4 Mix on high for about 5 minutes until the cake lace looks smooth.



5 Pour a small amount of Cake Lace mixture onto the sequin mat and spread out with a knife.



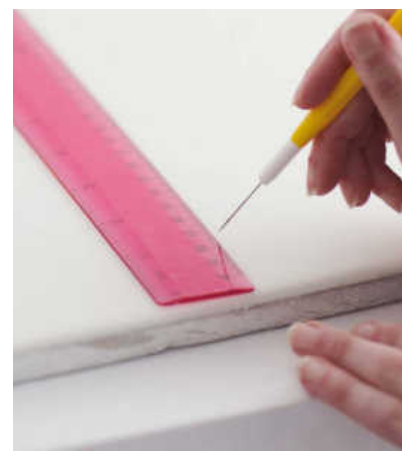
6 Once the sequin mat is completely covered, bake in oven at 70°C - 80°C for 10-15 minutes.



7 Remove the mat from the oven and once cooled remove the individual sequins from mat.



8 Brush the large and small cake lace sequins with snowflake lustre dust.



9 Mark vertical lines on each tier of the cake with a needle tool using ruler as a guide.



10 Paint a small amount of water onto the cake over the markings. Gently press the sequins onto the cake.



Making Flowers



11 Thinly roll out some white flower paste. Cut out several medium sized 5- petal flowers.



12 Thinly roll out some more white flower paste and cut out several smaller 5- petal flowers.



13 Leave the 5 petal flowers to dry in a foam flower former.



14 Once dried, attach the smaller flowers on top of the larger flowers using royal icing to secure in place.



15 Pipe some royal icing to the cake and attach the flowers, graduating the flowers from the top of the cake.



16 Brush some pale pink lustre dust onto the petals of each of the flowers.



17 Pipe a small amount of royal icing to the centre of some of the flowers and add dragees.

Making a Jewel Mould



18 Begin by measuring out equal parts of the blue and white silicone plastique clay.



19 Knead together the two parts until completely combined and an even colour has been achieved.



20 Select some small jewels. Roll out the clay to twice the thickness of the selected jewels.



21 Press each of the jewels into the clay ensuring that the detail on each jewel is completely submerged.



22 Leave to dry for one hour at room temperature with the jewels submerged in the mould.



23 After 1 hour remove the jewels from the mould and wash the mould thoroughly.

Creating White Chocolate Jewels



24 Press white modelling chocolate into each of the crevices of the mould.



25 Remove the white chocolate jewels from the mould and brush with lustre dust.



26 Attach the white chocolate jewels to the cake between the sequins and flowers, use royal icing to secure. ✨

Composition in Black and white

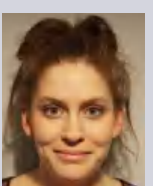
Wedding Cake by Natalie Porter

This dress makes a dramatic statement with its bold design and monochrome colour palette.

I wanted to create a cake which mirrored this and so have used the same bold monochrome design, featuring a single large bloom to draw the eye and make a statement.



Image by Natalie Porter



Created exclusively for Wedding Cakes & Sugar flowers by Immaculate Confections | www.immaculateconfections.co.uk

ZUHAIR MURAD - READY TO WEAR
FALL/WINTER 2015/16

This beautiful gown, adorned with intricate embroideries and dimensional crystals on the tulle bring together the 'ice' theme

Striking contrast of black and white colour palette.

Angular tropical looking leaves, combination of organic and geometric shapes.

Leaves bursting out from central focus point



Large black flower with sparkly dragees to give focal point.



You will need

8" + 6" + 4" cakes

Black flowerpaste

White modelling paste

20 Gauge wire

26 Gauge wire

Ball tool

Dresden/Bone Tool

Cardboard fruit tray for drying

Regular sized silver balls

Tiny silver balls

White Stamens

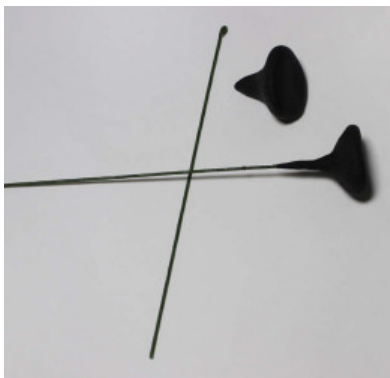
Silver edible paint

Black edible paint

Preparation

Fill, crumb coat and cover the three cakes with white fondant icing. Being careful to dowel the bottom two tiers, stack the cakes and secure with royal icing. Trim each tier and the board with black satin ribbon.





1 Form a cone with a flat top from a ball of black flowerpaste. Make a small hook in the end of the 20 Gauge wire and insert into the cone, using a little edible glue.



2 Cut five petals from black flowerpaste using the smaller of the petal cutters.



3 Use a ball tool to thin and frill the edge of the petals.



4 Use a dresden tool to add some lines/texture to each petal.



5 Insert a 26 Gauge wire into each petal. Use a fruit tray as a drying rack to give the petals the correct shape. Repeat from Step 2 to make an additional six petals using the larger petal cutter.



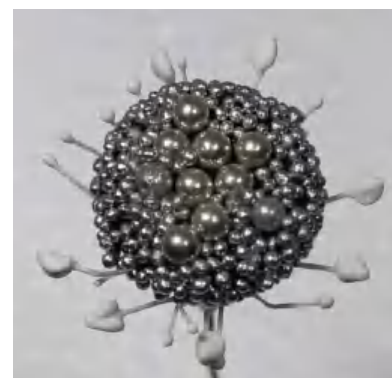
6 Once dry, cover the flower centre in edible glue and attach a number of large silver balls.



7 Dip the centre into a pot of tiny silver balls to cover the rest of the centre. Leave to dry.



8 Cut one end from a bunch of stamens to leave long stems and tape them together.



9 Insert the wire flower centre into the middle of the bunch of stamens. Carefully push them up and out so they form a ring around the flower centre.



10 Bend the wires on the petals to a ninety degree angle. One by one, starting with the smaller ones, tape them to the stem of the centre. Paint the stamens with silver edible paint.



11 Continue to tape the petals, arranging them so they are evenly spaced around the centre. Use a little royal icing if necessary to keep things in the correct position.



12 Use a flat piece of foam and one dip from the fruit tray to support the flower whilst drying.



13 Using the white modelling paste and the template, cut the leaves out. Leave then to dry and firm a little before sticking them on as shown.



14 Use the edible black paint to add thick outlines to each of the leaves.

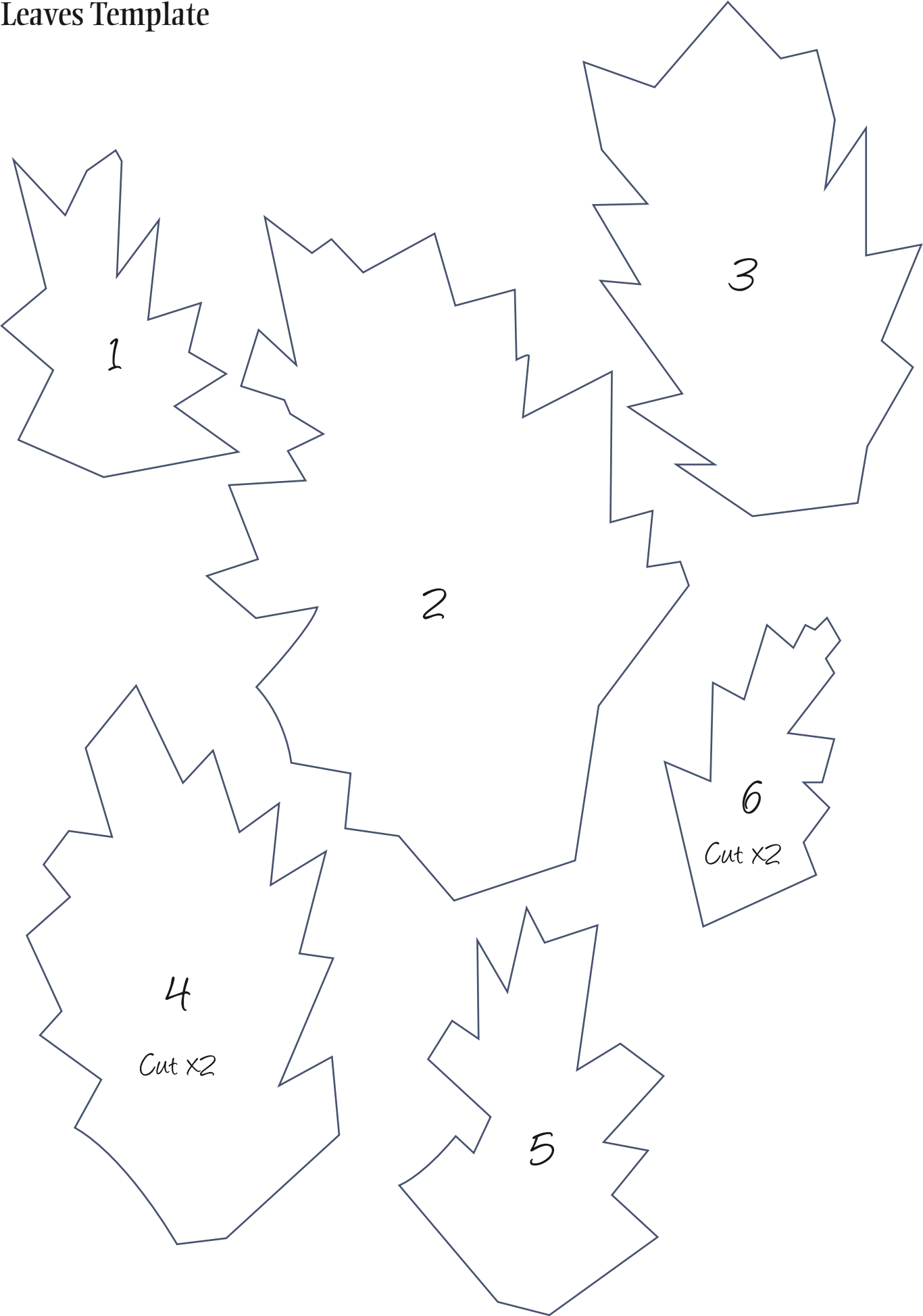


15 Use the paint to add angular veins to the leaves..



16 Cut some smaller bits of leaves to stick on the cake, spreading out around the leaves. Also paint some small additional shapes directly onto the cake. ✨

Leaves Template



Love among the haystacks

by Claire Corbett

Here at Windsor Cakecraft and Studio we love to take inspiration from Fashion for Wedding Cake designs, this makes our designs fresh, current and in line with all current and future trends. We like to have an edge over other cake decorators and feel that our use of different sugar mediums in our work does just that.

Images by Stephanie Halsall



Created exclusively for Wedding Cakes & Sugar flowers by Windsor Cakecraft | www.windsorcakecraft.co.uk

ZUHAIR MURAD - KELLY

Strapless lace sweetheart mermaid tulle dress, embroidery and a puffy detachable overskirt with a train

We chose this design for the inspiration as it was our favourite from Zuhair's collection, the use of texture in the gown is fantastic to replicate with sugar and wafer paper.

The bodice in particular has a lot of detailed texture and lace, we represented this in our design by using wafer paper shapes to build up the bottom tier.

We used Cake Lace to represent the dress mesh in our design as it is lightweight and the most effective way to get a 'material' effect using sugar.

We used craft punches to cut out various shapes of the wafer paper, this is how we represented this scattered detail.



You will need

Consumables

5" Extra Deep Iced Cake

7" Extra Deep Iced Cake

5 x Layers of 9" Round sponge plus some extra for building the bustle

13" Cake Drum

White Sugarpaste

White Ribbon

Wafer Paper

Cake Lace Mix

Pearl Lustre Spray

Buttercream/Ganache

Poly Dowels

Radiant Gold Lustre Dust

Lemon Extract

Edible Glue

Tools

Cake Carving Knife

Pallet Knife

Rolling Pin

Various flower shaped punches

Spiral shaped punch

Paint Brush

Craft Gun

Cake Lace Mat (Any Design)

Large Metal Scraper

Preparation

Start your project by stacking and filling your sponge cakes and mixing up your cake lace. Prepare your lace mixture according to the instructions on the label and multiply by 3, this should give you enough mixture to work with, dependant always on how thickly you spread the lace. Don't forget to dowel your cake with a thin cake card in between each layer.





1 Using your metal scraper, spread the cake lace mix onto the back of your lace mat. At least 6 sheets are required..



2 Stack 5 layers of sponge, with extra to build up the back of the cake, then carve into a bustle shape.



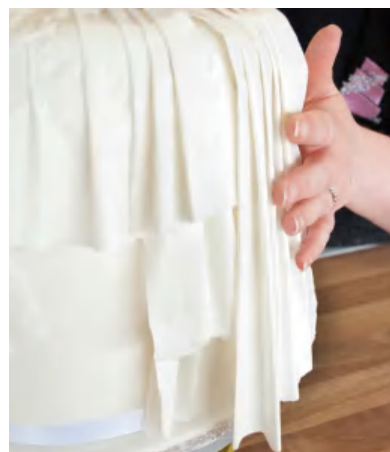
3 Crumb coat and smooth over your carved cake.



4 Roll out your white sugarpaste and cover your crumb coated cake.



5 Make pleats by folding the sheets of cake lace edible fabric.



6 Use a little edible glue to attach the pleated sheets of lace fabric to the cake.



7 Using your craft punches, cut out the shapes you will need to complete your project, from the white wafer paper.



8 Using a small amount of edible glue, attach your wafer paper shapes to the pleats on your cake.



9 Using edible glue, attach the spiral shapes to the cake, to represent the feathery looking textures of the dress.



10 Using edible glue, attach more of your wafer paper shapes to your 7" middle tier.



11 Spray an even coat of pearl lustre all over your middle tier.



12 Stack the 7" tier onto your bottom tier and use more wafer paper shapes to cover the join.



13 Using a craft gun fitted with the D shape attachment, extrude a strip of sugarpaste long enough to wrap around your 5" top tier.



14 Use sugarpaste to model two large leaves, two small leaves and two small balls.



15 Attach the strip and the leaf and ball shapes to the cake using edible glue, making sure one of each shape is above the strip, and one of each below the strip.



16 Spray an even coat of pearl lustre all over your 5" top tier.



17 Mix some radiant gold lustre with lemon extract and paint the strip and leaf shapes.



18 Place white ribbon around the bottom of the 5" tier before stacking onto the middle tier. ✨



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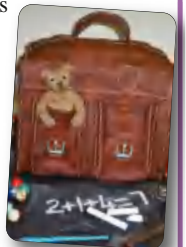
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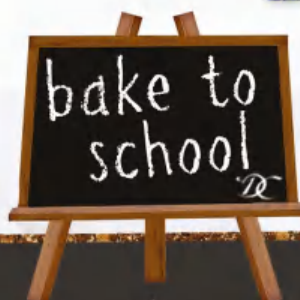


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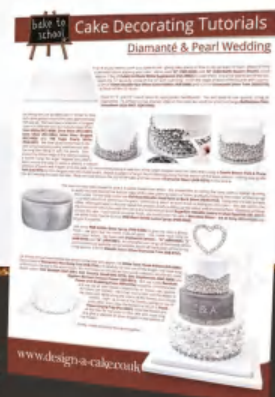
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